



Christmas Eve Cocktails 2020

Please see our cocktail menu on our website Culinarius.com.au

Christmas Sweets

Aussie Christmas Pudding wrapped in calico	900g- \$40/ 400g- \$30/ 150g- \$20
Traditional Christmas Cake wrapped in cello	\$40
Other Sweet Treats- White Xmas, Mince Pies, Xmas Friands	\$5 each
Choc Dipped Strawberries	\$4 each
Christmas Macaroons	\$5 each
Rocky Road Bon Bon (serves 8-10)	\$25



Christmas Eve 2020

Seafood Platter

Fresh Oysters, Tiger King Prawns, BBQ Squid, Smoked Salmon and Mussels with lime mayonnaise and fresh limes.

Market Price

Baked Trout

Tarator style with a tahini and yoghurt dressing, freshly chopped herbs and wallnuts and a hint of chilli

Market Price

Whole Baked & Glazed Leg of Ham

Scored and decorated with a liqueur citrus glaze

\$35 per kg

approx 7-10kgs

Apricot and Pistachio Pork

A choice boned loin of Pork rolled around a sumptuous filling of apricots and pistachio

\$98 serves 8

Rare Roast Beef (Un-sliced)

Crusted with Garlic, wholegrain Mustard, Honey, fresh Lemon & chopped fresh Herbs

\$35 per kg

approx 3kgs

Vegetable Crudités Platter

An array of fresh vegies, cheeses, dip, crackers etc

\$155

Fruit & Cheese Platter

Seasonal fresh & dried fruits with gourmet cheeses

\$120

Antipasto Platter

Continental meats, olives, onions, fetta, eggplant, tomato, capsicum and crusty rolls

\$165

Christmas Sweetie Platter

Selection of slices including rocky road, peppermint, macadamia, caramel, cherry ripe, jaffa, chocolates, rum balls, white xmas

\$120



Gourmet Salads and Vegetables

\$65 per tray (approx 2kg suitable for 10 guests)

Prawn and Crab Pasta Salad

With Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander. Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.

Seasoned and oven roasted chat potatoes Salad

With gg, diced gherkin, Spanish onion and fresh basil. Dressed in a light seeded mustard mayonnaise.

Mediterranean Quinoa salad

With oven roasted vegetables and honey roasted pine nuts. Infused with mint and coriander

Roast Vegetable

With baked beetroot, sweet potato, onion & eggplant. Served on a bed of mesclun with balsamic vinegar dressing.

Greek Salad

Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing.

Culinarius' Creation

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot and shaved beetroot with avocado. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette.